

Pickled Shrimp

Yield: 6 min
Total Time: 520 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-living-spicy-pickled-shrimp-recipe>

Ingredients:

- 1 1/2 teaspoons kosher salt plus more for cooking the shrimp
- 3 celery stalks medium, diced
- 1 cup white onion or thinly sliced yellow
- 2 whole bay leaves
- 1 large lemon preferably organic, thinly sliced, 1/8 inch | 3 mm
- 2 pounds shrimp shell-on large, 31/35 count or jumbo, 21/25 count
- 1/2 cup fresh lemon juice
- 1 1/2 cups white wine vinegar or apple cider vinegar
- 1 tablespoon pickling spice toasted in a pan until fragrant
- 2 tablespoons fresh dill or more to taste
- 1 Scotch Bonnet pepper
- 1 teaspoon crushed red pepper flakes
- 2 teaspoons minced garlic
- 3 sprigs tarragon
- 1 1/2 cups extra virgin olive oil
- 1/2 cup red onion sliced

Nutrition:

1. Calories: 680 calories
2. Carbohydrate: 10 grams
3. Cholesterol: 230 milligrams
4. Fat: 57 grams
5. Fiber: 2 grams
6. Protein: 31 grams
7. SaturatedFat: 8 grams
8. Sodium: 840 milligrams
9. Sugar: 2 grams

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